



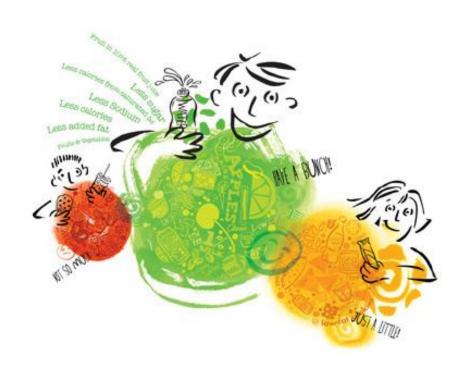


#### **South Dakota Department of Health**

Office of Chronic Disease Prevention & Health Promotion

# Healthier Vending & Snack Bar Policy Project Grant Application

RELEASE DATE: May 10, 2016 DUE BY: June 3, 2016



#### **GRANT APPLICATION INFORMATION**

#### Overview:

This grant opportunity offered through the South Dakota Department of Health (SD DOH) will assist worksites in improving the food environment by making healthier choices more accessible, more appealing, and more affordable. The project has three primary objectives:

- 1.) To incorporate healthier snack food and drink items in business vending machines, snack bars and/or cafeterias
- 2.) To label snack food and drink items using the **GREEN**, **YELLOW**, and **RED** traffic light system known as *Munch Code* and make the calorie content for all items visible at the point of purchase
- 3.) To implement a policy that commits the company to provide an environment that encourages healthy eating habits by using *Munch Code* and stating calorie content

#### **Eligibility Criteria**

All types and sizes of SD worksites are eligible to apply if they have at least one vending machine, snack bar, a la carte station, canteen, or cafeteria where snack food or drinks are sold.

Elementary and secondary schools are encouraged to apply as the South Dakota Healthier Vending & Snack Bar Standards can be implemented in addition to federally required Smart Snack Standards. All colleges, universities, and technical schools are eligible to apply.

Businesses that have received Healthier Vending & Snack Bar grant funds in previous years are eligible to apply again if efforts will focus on a different business location or branch in South Dakota.

Worksites do <u>not</u> need to have a formal worksite wellness committee to apply, but it is encouraged to have at least two individuals interested in working on the project objectives.

**Grant Award:** Up to 25 Worksites will receive up to \$1,000 each

#### **Policy Development**

The SD DOH has developed a Healthier Vending & Snack Bar Toolkit to provide businesses with standards for labeling snack food and drink items as GREEN, YELLOW, and RED.

The U.S. Department of Health and Human Services (HHS) worked collaboratively with the General Service Administration (GSA) to create *The Health and Sustainability Guidelines for Federal Concessions and Vending Operations.* The toolkit was developed primarily from the HHS GSA guidelines, South Dakota Healthy Concessions Policy, and the Nutritional Environment Measures Survey for Vending.

Note: *Munch Code* is designed to categorize snack products. It does not include meal items, entrees, or meal replacement products. Therefore, a cafeteria can utilize *Munch Code* for any snack items that are sold separately.

#### **Grantee Will:**

- 1. Attend one Healthier Vending & Snack Bar Training with SD DOH in July or August 2016. Approximately 4 trainings will be provided throughout the state, specific information will be announced after the worksites have been awarded in order to set dates, times and locations most convenient for the selected worksites. Grantees can choose which training to attend. At least 2 individuals from the business will need to be attendance.
- 2. Complete the following documents: (Worksites will be provided with templates and training on how to complete.)
  - Budget
  - Vending Machine and Snack Bar Analysis *Before* project implementation
  - Vending Machine and Snack Bar Analysis *After* project implementation
- 3. Agree to take *before* and *after* pictures to show healthy product changes and promotional signage. *After* pictures will be due by June 30, 2017.
- 4. Implement a workplace Healthier Vending and/or Snack Bar Policy by June 30, 2017.
- 5. Submit a final progress report to SD DOH by June 30, 2017.
- 6. Agree to allow SD DOH to share any submitted documents such as budget, vending machine and snack bar analysis, *before* and *after* pictures, implemented workplace policy, and information found in the final progress report as applicable for project promotion and evaluation.
- 7. Attend one <u>annual WorkWell Summit</u> (Rapid City or Sioux Falls).

#### **Department of Health Will:**

- 1. Provide a Healthier Vending & Snack Bar Training to:
  - Provide SD DOH lead contact with an opportunity to meet your team.
  - Train on content and utilization of the Healthier Vending & Snack Bar Toolkit and *Munch Code* website.
- 2. Provide a Healthier Vending & Snack Bar Toolkit which includes a:
  - Model Policy;
  - Policy Implementation Guide which includes detailed information on the SD Healthier Vending and Snack Bar Standards to determine GREEN, YELLOW, and RED status:
  - Project Checklist which includes a step-by-step guide and appendices A-J necessary for successful implementation.
- 3. Provide technical assistance throughout the grant period by phone, email, or in-person based on assistance needs.
- 4. Provide large, professionally formatted signage to promote *Munch Code* and increase sales of healthy snack food and drink products. (Signage can be viewed at <a href="http://munchcode.org/order/vending/">http://munchcode.org/order/vending/</a>)
- 5. Provide up to \$1,000 to support project implementation upon completion of contractual agreement.

#### Timeframe:

- 1 Year Grant Period: July 1, 2016 June 30, 2017
- Final progress report due June 30, 2017

#### Funds CANNOT be used for:

• Paid staff time or indirect costs

#### Funds CAN be used for items such as:

- New vending machines
- Racks, stands, or other display equipment to showcase healthy items at snack bars and cafeterias
- Food ONLY if part of a specific educational activity. For example, conducting a taste
  test of healthy product alternatives is a reasonable request. Funds should not be used
  to purchase a meal for anyone.
- Other items involved in taste testing to educate employees on healthy options
- Purchasing additional large, professionally formatted Munch Code signage
- Development and printing of additional marketing materials such as table tents, bulletin board materials, etc...
- Prizes/incentives for purchasing green and yellow items
- Miscellaneous printing costs

Applications can be submitted via **mail** or **e-mail** to:

Megan Hlavacek, MS, RDN, LN
Healthy Foods Coordinator
South Dakota Department of Health
Office of Chronic Disease Prevention & Health Promotion
PO BOX 24
Faulkton, SD 57438
(605) 598-6277

Megan.Hlavacek@state.sd.us

Please submit your completed application by:

June 3, 2016

5:00 p.m.

## Grant Application Healthier Vending & Snack Bar Policy Project

worksite name:	
Worksite Location*:	
Worksite Size*: # of Full-Time EmployeesPart	t-time & Seasonal Employees
Worksite Physical Address:	
Worksite Mailing Address (if different):	
*If you have a business with multiple locations throughout the that work at that location. (i.e. Smith Enterprise has 15 location plans to apply for the grant. Only include the number of employers.)	ns across the state. The Mitchell location
Primary Contact Information:	
Name:Titl	le:
Phone Number:	
E-mail Address:	
Current Worksite Wellness Committee in place?	Yes □ No □
If no – is there a team of at least 2 individuals w	rilling to complete the objectives
outlined for project completion?	Yes □ No □
What amenities are available to purchase snack food a	and/or drink products?
Check all that apply:	
□ Vending Machine(s)	
# of food machines	
# of drink machines	
# of combination machines (both food and	d drinks)
☐ Snack Bar – this could include canteens, a la	carte stations, or snack items for sale
in other areas of the business such as a g	gift shop. Description:
	· · · · · · · · · · · · · · · · · · ·
☐ On-site Cafeteria	

	ent Vendor:
Doy	ou currently receive any type of funding involving nutrition standards or nutrition policy?
	Yes
	No
	Don't know
If ye	s, please explain the type and purpose of the funding:
Do y	ou currently receive any other grants from the South Dakota Department of Health?
	Yes
	No
	Don't know
If ye	s, please explain the type and purpose of the funding:
In th	
	e past what have been the barriers or challenges in developing, implementing, and
pror	e past what have been the barriers or challenges in developing, implementing, and noting nutrition focused projects or programs in the worksite? Please mark all that apply.
pror	noting nutrition focused projects or programs in the worksite? Please mark all that apply.
-	
	noting nutrition focused projects or programs in the worksite? Please mark all that apply.  Resources/Funds/Budget
	noting nutrition focused projects or programs in the worksite? Please mark all that apply.  Resources/Funds/Budget  Lack of wellness committee leadership/participation
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	Resources/Funds/Budget Lack of wellness committee leadership/participation Time for wellness committee to meet Staff resistance Difficulty sustaining interest when implementing these types of projects Lack of administration support
	noting nutrition focused projects or programs in the worksite? Please mark all that apply.  Resources/Funds/Budget  Lack of wellness committee leadership/participation  Time for wellness committee to meet  Staff resistance  Difficulty sustaining interest when implementing these types of projects  Lack of administration support  Food part of workplace culture  Lack of knowledge on "healthy foods"

	nutrition environment at your worksite including why you feel this grant is essary for your worksite to receive:
nportant and neo	essary for your worksite to receive.
escribe the envir	onment at your worksite for policy change and implementation as one of
	onment at your worksite for policy change and implementation as one of ant is to implement of a healthier vending and/or snack bar policy:

### Attach pictures of the worksite vending machine(s), snack bar, and/or cafeteria. (Professional photos are not required. Pictures simply from your phone will work!)